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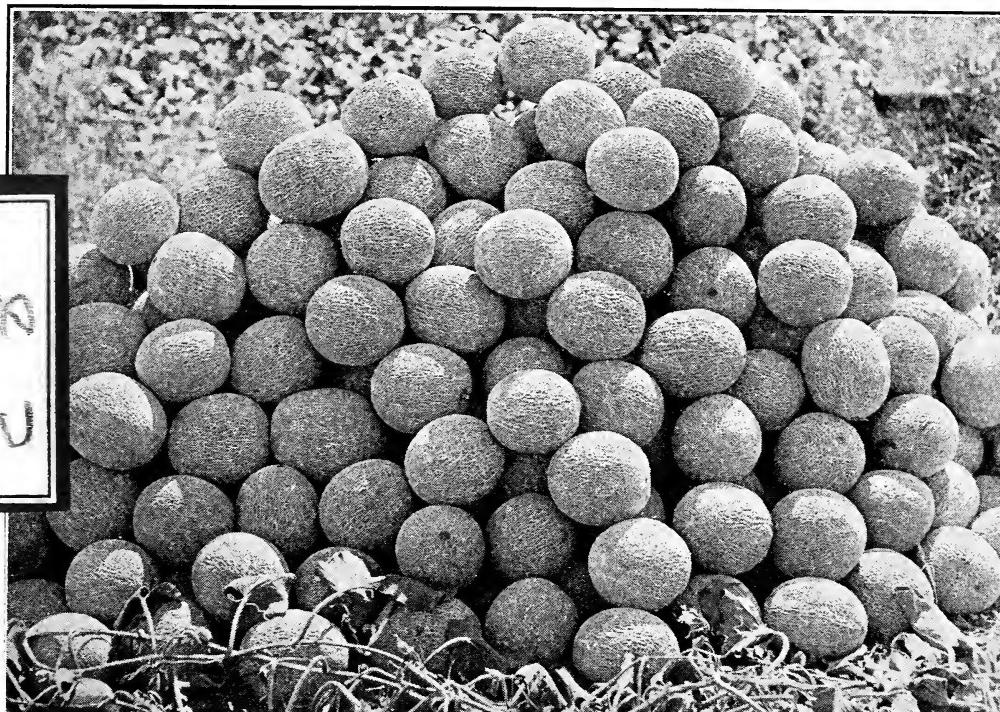
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DESCRIPTIVE LIST

OF Cantaloupe and Other Vine Seeds Season 1920



Improved Salmon-Tinted Cantaloupe.

Issued by

Rocky Ford Cantaloupe Seed Growers' Co.

GARWOOD & WOODSIDE, Proprs.

ROCKY FORD, COLO.

GROWERS OF HIGH GRADE VINE SEEDS

SALMON TINTED ROCKY FORD

(Generally known as the Salmon Tinted Pollock No. 25.)



Although of recent introduction, the Salmon Tinted Cantaloupe quickly became the most popular variety ever introduced. For the past two seasons we have had but little call for seed of the green fleshed strains. This new strain is highly rust-resistant and yields a heavy crop. It is one of the very best long-distance shippers.

It is nearly as early as the Eden Gem and very prolific. The melons run very uniform in size. In shape it is a trifle longer than the Eden Gem, practically all run solid net, without any indication of the ribs. The netting is extremely heavy and very light colored when matured. The seed cavity is small. The flesh changes from a deep green near the rind to a rich salmon pink near the seed cavity; fine grained and very solid. The attractive color of the flesh and the unsurpassed flavor will appeal to the most highly cultivated tastes. Its fine appearance attracts the particular trade and commands the highest market price wherever introduced.

The distributors who made the highest returns to the growers of the Imperial Valley, also the company who made the highest returns to the Turlock, Cal., growers the past season, have both purchased their supply of cantaloupe seed from us for years and we have sold both companies their supply of seed for the coming season, as well as to many other of the leading distributors of the large growing sections of the country.

The following is a sample of the many letters received:

Laurinsburg, N. C., Jan. 18, 1919.

Gentlemen:

Your Salmon Tint Seed were the best in this section last year. They brought as high as \$4.25 per crate, while others only brought from \$2.75 to \$3.00 per crate.

J. A. McG.

We had a large acreage of this variety and harvested as fine a crop of seed

SALMON TINTED ROCKY FORD—(Continued).

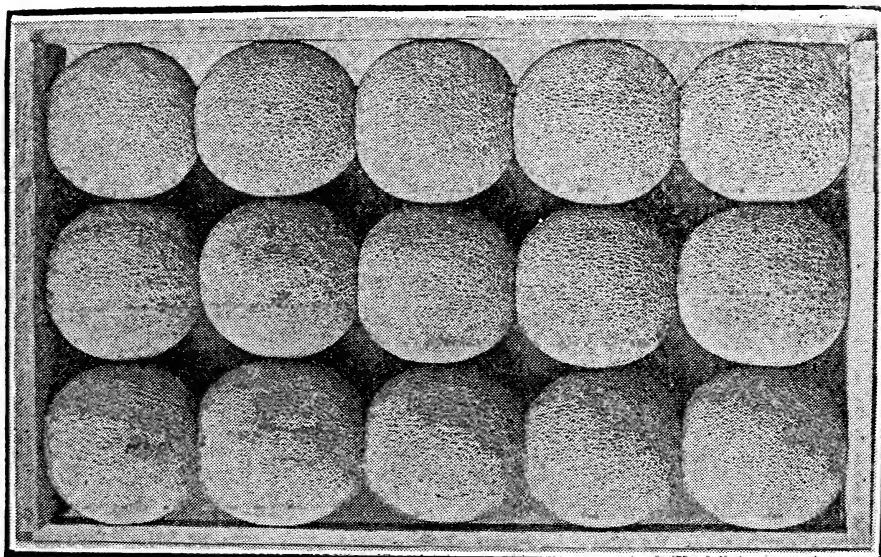
as we ever produced, and hope to be able to fill all orders received this season. Our seed was saved from first-class melons in every particular.

While this strain is listed under different names, we will back up our strain as being as good as any in existence.

We offer this select seed at the following prices:

Per oz., 15c; per lb., \$1.50; 10 to 25 lbs., @ \$1.40.

Associations and growers using larger quantities, write for prices.

OUR IMPROVED EDEN GEM CANTALOUE

Our improved strain of Eden Gem is the earliest of the solid nets type and as rust-resistant as any yet introduced.

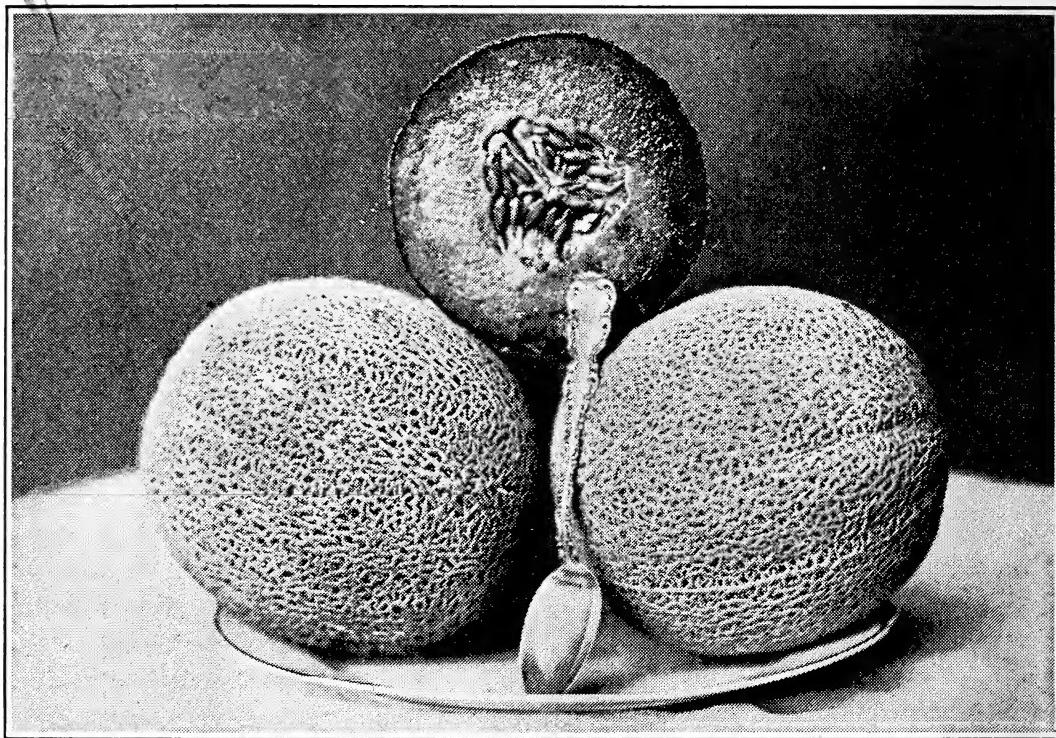
It produces vigorous vines and is extremely prolific. The melons run very uniform in size, nearly all standards, and over 90 per cent solid net. The netting is very heavy and dense, which with the thick flesh makes it an ideal long-distance shipper. The flesh varies from green to light golden in color, is fine grained and very solid; the flavor is unsurpassed.

Our stock seed has been selected for years along certain lines and we now have a strain that is far superior to the original.

While the green-fleshed melon is still a leader in some growing sections of the South and East, it is being rapidly superseded by the salmon tinted strains. Yet, many claim that the flavor is far superior to the salmon tint, and a close second to the original green-fleshed cantaloupe that made the Rocky Ford District famous as a Cantaloupe and Seed producing center. Where a green-fleshed cantaloupe is desired, our Improved Eden Gem is the very best in existence.

We have but one grade of this seed. It was saved from first-class melons in every particular. We make but two cuttings from our seed fields. We offer select seed of our Improved Eden Gem at the following prices: Per oz., 15c; per lb., \$1.50; 10 to 25 lbs., @ \$1.40 per lb. Associations using larger quantities, write for prices.

WOODSIDE'S IMPERIAL GEM



THIS IS THE BEST EARLY CANTALOUE INTRODUCED TO DATE.

In this cantaloupe we have a great improvement in the once-popular Early Watter's strain.

In appearance and general habits it is similar to the Early Watters. However, the two great objectionable points in the Watters—the tendency of the vines to blight and the large seed cavity in the melon—have been practically eliminated in this improved strain. It is as early as the Watters, almost as rust-resistant as the Pollock strains and nearly as thick fleshed, which makes it an ideal shipping melon.

The plants are strong, vigorous growers from the start. This strain is extremely prolific, the first setting often showing twelve to fifteen marketable melons to the hill.

We class it as a green-fleshed melon, but the color will vary somewhat.

The flavor is similar to the original Rocky Ford, which many contend was the "sweetest of all."

Our observation has been that the vines of the early varieties of cantaloupes seem more easily affected by fungus diseases than the vines of the later varieties; especially is it true in sections where there is much rain during the maturing season, and in irrigated sections where too much water is used; but in sections where these conditions are not too marked and an early melon is desired, this is the most valuable of the Rocky Ford strains. In this district, for years past, the early cantaloupe has invariably proven the "money-maker" for the grower.

Do not fail to give it a trial. Our prices for select seed are as follows:

Per oz., 15c; lb., \$1.50; 10 lbs. to 25 lbs. @ \$1.40 per lb.

For larger quantities write for prices.

The netting covers the entire melon and is almost as heavy as that of the Eden Gem. It matures from a week to ten days earlier.

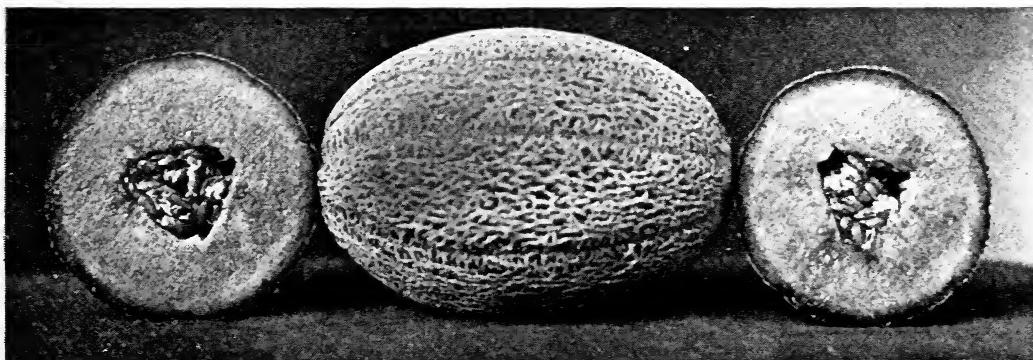
IMPROVED SALMON TINTED CANTALOUE

An improved strain of the Salmon Tinted Cantaloupe was introduced and tried out in a small way in the Imperial Valley, California, and in this district the past season. In the Imperial Valley it proved very satisfactory. (See cut on front cover.) In general appearance it closely resembles the well-known Salmon Tinted Strain, except that the netting is heavier and more prominent. It also appears to be a deeper fleshed melon and more pronounced salmon tint. It is claimed to show fewer cull melons than any strain yet introduced. While it has not been generally tried out, in the points above mentioned it is an improvement over the ordinary Salmon Tinted Strain.

We will plant a good acreage of this melon for seed purposes next season. We have secured a limited supply of seed this season and strongly advise every market grower to try it out. We offer this seed as long as our supply lasts at the following prices:

Pkt., 10c; per oz., 25c; $\frac{1}{4}$ -lb., 75c; $\frac{1}{2}$ -lb., \$1.25; per lb., \$2.00.
Not over 10 pounds to each customer @ \$1.75 per lb.

PINK MEAT CANTALOUE



(Locally known as the Burrell Gem, Osage Gem, Ordway Pink Meat, Pink Queen, etc.)

This melon, although of recent introduction, has become nearly as popular in many markets as the Rocky Ford strains.

The melon is larger than the "Rocky Ford," averaging about 6 inches in length, tapering at the ends, and $4\frac{1}{2}$ to 5 inches in diameter, with well-defined ribs, heavily netted, with a distinct stripe between. (However, our selection shows many solid-net melons.) The flesh is a rich salmon color, very thick and fine grained. It has a rich, spicy flavor, excelled by none. The seed cavity is unusually small, which accounts for its superior shipping qualities. Nearly half of the shipments from this district are of this variety. The melons are wrapped in attractive pink wrappers and packed in one-layer crates holding from twelve to fifteen melons.

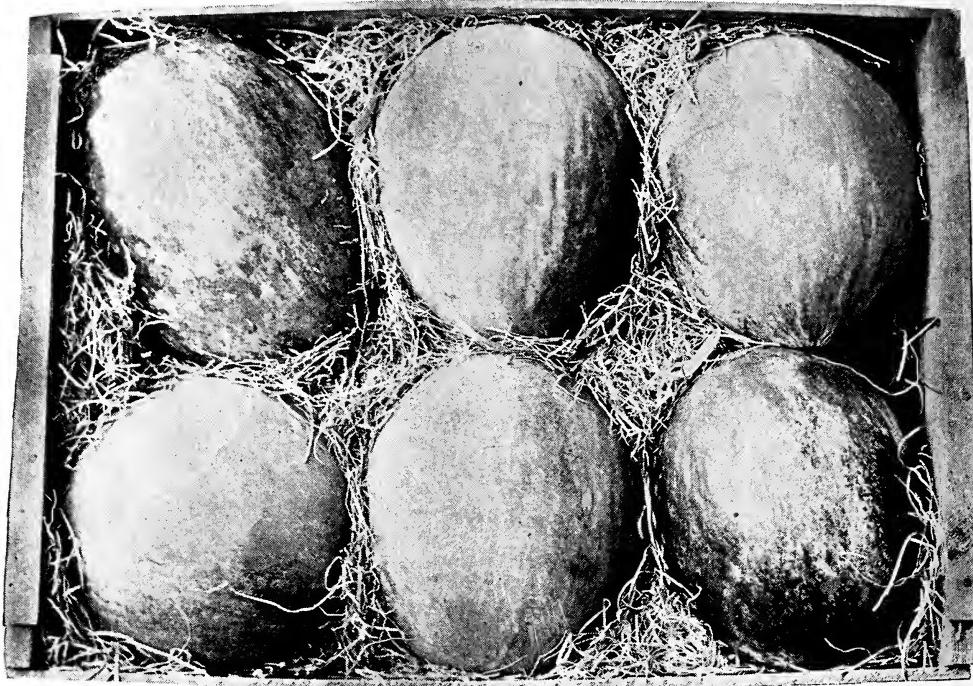
Until recent years the acreage planted for market outside of this district was limited, but during past seasons there was a considerable acreage planted in other sections of the country with splendid results. We have had very favorable reports from sections in the East and South where, during dry seasons, they did fine.

The Pink Meat outsold all other varieties from this district the past season and brought record prices. We have customers who use as high as 1,000 pounds of this seed each season.

We feel it our duty to warn the growers in districts where the rainfall is excessive that the vines are not only liable to blight, but the melons crack open as well. Where the above conditions do not prevail it is a very profitable melon to plant. Our seed of this variety is as pure as can be obtained anywhere.

We offer select seed at the following prices: Per oz., 15c; per lb., \$1.50; 10 to 25 lbs. @ \$1.40 per lb.

Associations and growers using larger quantities, write for special prices.



NEW HONEY DEW MELON

This newest production in the melon line has brought higher prices than any melon yet introduced. During the season 1915 only three cars were marketed; the results are stated in Mr. Gauger's letter.

THE ORIGINATOR'S HISTORY OF THE HONEY DEW.

The original seed of this new melon was secured from a melon shipped from Africa to New York City. This seed was planted at Rocky Ford, Colo., and crossed with the genuine, original "Rocky Ford" cantaloupe by pollination. The following season this hybrid seed was again crossed with the Improved Hybrid Casaba. Seed enough was obtained from this cross to plant one and one-half acres in 1915, from which I shipped three cars, aggregating 1,175 crates, which were shipped to Chicago. After paying freight, icing charges and commissions the three cars netted me \$3,719. After deducting the price of the crates I still had \$3,600 net from the one and one-half acres, or \$2,400 per acre.

I named the melon "Honey Dew" for several reasons: It is as sweet as honey and has the mingling of several flavors—pineapple, banana and vanilla predominating.

The average size of the melon is 6 inches in diameter and 7 to 8 inches in length, weighs 5 to 6 pounds. The skin is smooth, with an occasional net; is a creamy yellow when ripe. The flesh is an emerald green, very thick, melting and fine grained; can be eaten to the extreme rind. The seed cavity is very small; the rind impervious to water. The melon does not shrink in weight, is not easily bruised, and is a splendid shipper.

It matures about ten days later than the Rocky Ford strains and is very prolific; yields at the rate of 8,000 to 10,000 melons per acre. The melon slips from the vine when ripe and will keep for several weeks. The late-maturing ones may be kept until Christmas.

June 5, 1916.

J. E. GAUGER, Swink, Colo.

The Honey Dew is not a strong competitor of the cantaloupe, and will not take the place of the cantaloupe, as it is on the casaba order, and is really a fall and winter melon. However, it is far superior to any casaba yet introduced and will take the lead of that class of melons.

NEW HONEY DEW MELON—(Continued).

Although classed as a fall or winter melon, the acreage planted in the early-growing districts such as the Imperial Valley, California, Arizona and New Mexico, shows a large increase each season and has proven very profitable to the grower. The first shipments of Honey Dew Melons from the Imperial Valley sold for \$1.00 per melon the past season.

The following sized crates are used here:

Jumbos—Height, 7½ in.; width, 16¼ in.; length, 23½ in.

Standards—6½x16¼x23½. Ponies—5¾x14½x23½.

Melons are carefully packed in excelsior from five to twelve per crate, according to size.

Do not plant near cantaloupes or casabas, as it shows a tendency to mix badly with both.

We urge every grower to try this new melon, if only a few hills for their own use.

We offer a very select strain of seed this season at the following prices:

Pkt., 10c; oz., 20c; ¼-lb., 60c; ½-lb., \$1.00; lb., \$1.50.

Grand Junction, Colorado,
Nov. 6, 1917.

TO WHOM IT MAY CONCERN:

This is to certify that I spent six weeks at Rocky Ford, Colorado, this season selecting cantaloupe seed for several large distributors operating in the California Cantaloupe Districts. After a careful survey of the situation and examination of all of the best seed fields in the district, I placed my orders with Garwood & Woodside. I found their Salmon Tint Cantaloupes very uniform in size and well netted, almost entirely free of the undesirable slick rib and very uniform in color of flesh.

Their Imperial Gem was especially fine. Anyone desiring an extremely early melon will do well to give them a trial.

As to their business integrity, I have known Mr. Garwood for twenty years and have always found him thoroughly trustworthy. I was with Mr. Woodside every day during my stay at Rocky Ford and saw him filling many orders received by wire and mail and found him using the same care in selection and in getting out these orders as he did in filling the orders for firms whose representatives were on the ground.

Very respectfully,
A. OZBUN.

ABOUT VARIETIES

There are so many different strains of the Rocky Ford Cantaloupe advertised by various seedsmen and commercial growers that the grower of limited experience is so confused by the numberless names and varieties that he hardly knows what variety to order. To those so situated we would say that we have carefully observed and tested the merits of the different strains, and offer herewith the strains which, in our judgment, are the very best and the most profitable for all sections of the country.

There is good seed offered under other names, but the varieties are so similar to those that we offer that an expert cannot detect any material difference. We again state that there is nothing better yet produced in cantaloupes than the tested strains we list.

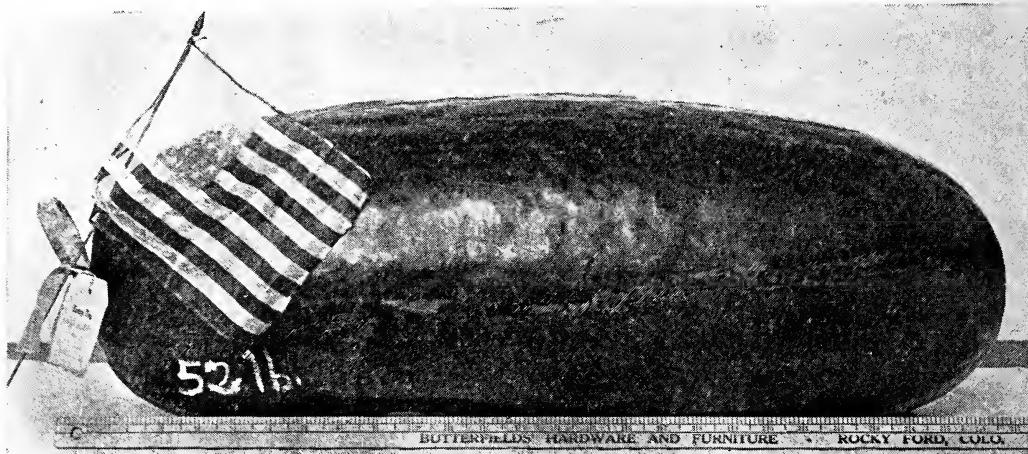
NOTICE

There are a number of other Seed Companies and Associations operating here under names similar to the name of our company. In order to avoid any possible mix-up in our mail, please use the enclosed envelope or address all letters and orders to

GARWOOD & WOODSIDE, Rocky Ford, Colo.

WATERMELONS

The following varieties of watermelons we consider the best introduced to date. The "Kleckley" as a home market melon and the "Tom Watson" as a shipper cannot be beat where quality is considered.



IMPROVED KLECKLEY SWEETS

The "sweetest of all" watermelons—the best home and nearby market melon yet introduced.

The melon in cut above was awarded first premium at our fair the past fall. It weighed 52 pounds and was the finest specimen ever shown here.

This splendid variety is the finest flavored melon introduced in recent years. No other melon has ever attained such popularity for home use and nearby markets. As originally introduced, the rind was too thin and tender to admit shipping, but by careful selection this defect has been largely overcome.

The Improved Kleckley Sweet is the Rocky Ford strain.

In this new strain now offered there is developed a melon with a shell hard enough to carry to market, having been carefully selected for a series of years for this result. The rind is not thick, but the skin is so hard and tough that it resists the jolts and jars of travel to a remarkable degree, and at the present time is the favorite shipping melon with our Colorado growers, and rapidly growing in favor in other sections of the country. The melons grow 18 to 24 inches in length, 10 to 12 inches through, averaging about 25 pounds in weight, oblong in form, with very dark green skin, flesh deep scarlet red, with solid heart, stringless, with few seeds, set near the rind. The flavor is unexcelled. Don't fail to plant this splendid melon for home use or nearby markets.

Select stock seed true to name (saved from the largest and best melons)—
Per oz., 10c; per $\frac{1}{4}$ -lb., 35c; $\frac{1}{2}$ -lb., 60c; per lb., \$1.10; 10 to 25 lbs. @ \$1.00 per lb.



A new watermelon, combining the eating qualities of the "Kleckley" and the shipping qualities of the "Alabama Sweet."

The Watson originated in Georgia, the "home of the watermelon." The fruit is very large, many melons weighing 50 to 60 pounds and measuring 18 to 24 inches in length. The skin is a dark, mottled green; the flesh an intense bright red, solid and tender; the heart is very large, with a very small seed area. The rind is very thin, but exceedingly tough, which accounts for its excellent shipping qualities. The flavor is second to none. This grand new melon has become one of the most popular of all shipping melons.

Our extra selected seed of the "Tom Watson" was grown by one of the most noted melon seed growers of the South. It was selected from the choicest, earliest ripe melons, weighing from 30 pounds up. No better or purer strain can be had; in fact, it is select stock seed.

Our supply of this seed is limited. We offer it while it lasts as follows:
Per oz., 10c; $\frac{1}{4}$ -lb., 35c; $\frac{1}{2}$ -lb., 60c; per lb., \$1.00; 10 to 25 lbs. @ 90c per lb.

Associations and others using larger quantities, write for special prices.

SUPERIOR CUCUMBER SEED

We list but one variety, which, in our judgment, is the most profitable market cucumber for all sections of the country.



KLONDIKE CUCUMBER

This splendid shipping cucumber is an improved strain of the White Spine type. It is a very attractive dark green variety with a green that stays for days after being picked and shipped. The cucumbers are from 7 to 8 inches long, 2 to $2\frac{1}{2}$ inches in diameter, very regular in size and shape, very crisp and unsurpassed for slicing. It makes excellent pickles when young. The vines are extremely vigorous and productive and resist blight better than other long sorts. A great favorite in Florida and other sections of the South for shipping to northern markets. For market gardeners it is the most profitable variety known today.

Price—Per pkt., 5c; oz., 10c; $\frac{1}{4}$ -lb., 35c; $\frac{1}{2}$ -lb., 60c; lb., \$1.00; 5 to 25 lbs. @ 90c per lb. For larger quantities write for prices.

ROCKY FORD CANTALOUPES

Planting, Cultural and Harvesting Directions

The cantaloupe thrives best on a well-drained sandy loam soil. Alfalfa sod, plowed under in the fall, has shown the best results in the West and Southwest, frequently doubling the yield. Clover sod in sections where it is grown, and cow peas in the South have shown like results. Well-rotted barnyard manure has generally given better results than commercial fertilizers. The cantaloupe seems to produce better on a medium fertile soil. If too much fertilizer is used the vines grow very rank and the melons are likely to be over-sized and poorly netted, the flesh coarse and of poor quality. If planted on poor soil the melons are undersized and yield generally light. The size of the melon is undoubtedly governed by the fertility of the soil, as well as by climatic conditions. Crop rotation is essential to retain the necessary plant food, and is a safeguard against disease, infected soil and insect pests.

In preparing the soil, ever bear in mind that the cantaloupe should be planted and cultivated as a garden crop rather than a field crop, as IT WILL NOT RESPOND readily to the rough treatment usually given to general field crops. The grower will be well repaid for the extra labor and time consumed in the thorough preparation of the soil.

Select, if possible, suitable land, sloping to the south or east. Such land warms up quickly in the early spring, and is preferable where an early crop is desired.

Clean up and burn all weeds and trash that will not plow under and decay rapidly. If plowing is done in the fall, plow from 8 to 10 inches in depth; if in the spring, plow only as deep as the land has been plowed before. When plowing under alfalfa and like crops, fall plowing is the best, and under most conditions shows best results. In irrigated districts, if the land is dry, irrigate by flooding before plowing, using care not to plow while land is too wet, nor yet too dry; for either will prevent reducing the soil to the mellow, ashy condition so essential to the best results and the easy cultivation of the crop. If the land was in cultivation the preceding year, discing is very beneficial, as it not only mixes any compost or manure that may have been applied, but insures a deep pulverized seed bed.

The land should be prepared and allowed to settle a few days before planting. If the land is to be cultivated both ways, mark off in rows 5 to 6 feet apart each way. If crop is to be grown by irrigation, select slope of the land so that it can be irrigated without washing or flooding.

Do not plant near any other vine crop. Do not plant more than two or three seasons in succession on the same soil. Plant as soon as danger of frost is past.

Until recent years the planting was all done with the hoe in this district, but at this time many of our growers use the hand corn-planter of the rotary type, filling the holes in the plate with lead or babbitt metal and reborning until the proper size holes have been obtained, regulating so as to drop eight to twelve seeds. A block is attached to the blades to regulate the depth of planting. Others prefer the drill system, using either the hand or the horse drill. Where small or medium acreage is planted we advocate the use of the hoe as the surest and safest method of planting to secure a uniform stand. Plant about a dozen seeds to the hill; cover about 1 inch to $1\frac{1}{2}$ inches deep with fine, moist soil. When the seed is covered, if the soil is loose and not liable to bake, firm lightly with the back of hoe. The greatest care should be used in planting to secure a good stand.

Before the plants are quite up, rake the surface of the hills lightly with a garden rake to remove any crust that may retard development of the tender plants. If the crust is not removed a poor stand will result. As soon as the plants are up nicely, hoe lightly around the hills, taking care not to disturb the tender roots, drawing fine, moist soil about the plants. Care must be taken not to cover the leaves. Hoe in this manner several times before the plants begin to vine—the oftener the better. Do not hoe or handle the plants when wet. Give frequent shallow cultivation as long as possible to get between the rows without disturbing the vines or roots. Keep a fine dust mulch to aid in retaining the moisture. The cantaloupe, to produce the best results, should have a continuous, healthy growth. The slightest check or setback in the growth will retard the early development and reduce the yield. When the plant has from five to six leaves and danger from beetles is past, thin to one to three plants to a hill. If drilled, thin to one plant about two feet apart. Thinning should be governed by the distance between the hills and strength of the soil. If the plants are left too thick on rather poor soil, many of the melons will likely be small; on the other hand, if thinned too closely on rich soil, over-sized melons will be the result.

Before the crop is ready to move every preparation should be made for quick and economical handling. Have ample packing houses or sheds at the most convenient place for the handling of the melons. Construct not only to provide shelter and shade, but also to have plenty of ventilation with the sorting and packing bins or tables to the north side.

Growers with a large acreage follow the pickers with a wagon and extra picking bags or boxes, which when filled are placed upon the wagon and an empty one taken. When the wagon is taken to the packing shed another takes its place. Smaller growers usually use sleds drawn by one or two horses, as may be necessary.

A liberal supply of sacks for picking should be provided. The ordinary two-bushel grain sack, with a small ring stapled close to the open end and another about six inches from the other end, connected by a broad canvas strap about a foot in length, with a snap in each end, has proved satisfactory. Have a good supply of crates nicely made up and stored out of the sun and dust. Have sufficient help engaged. If possible, have at least one experienced picker and packer.

Before the melons begin to ripen, go through the field and carefully move vines, making stepping places $2\frac{1}{2}$ to 3 feet apart for the pickers. Tramping on the vines, or in any way bruising them, not only shortens the harvest, but will cause the melons to ripen prematurely and be of inferior quality.

Cultural and Harvesting---Continued

The picking should start early in the morning while the melons are cool, yet, in case the vines are wet from heavy dews or rains, it is not advisable to start picking before vines are fairly dry, as tramping and handling when wet is injurious to the vines, and melons picked and handled while wet lose much of their fine appearance, being more or less covered with mud and the netting becomes badly ruffled.

The cantaloupe begins ripening on the inside. When the ripening process begins it requires some experience to tell from the outward appearance when it is ready to pick, the change being so slight that the inexperienced will scarcely detect it. The skin between the netting gradually assumes a peculiar gray cast; the netting becomes more prominent and of a silvery whitish color. On close examination a slight crack about the stem will be found, and with a little pressure on the stem with the thumb or forefinger it should part or slip from the melon without breaking the stem or melon, leaving a smooth, natural cup where detached. When picked at this, the proper stage, the melon has its natural sweetness and flavor, and if carefully handled, with proper refrigeration and good transportation service, will carry to most any market in first-class condition. The stem will not slip from a green melon, but will break or force a piece out of the melon, and if picked in this manner are likely to be of inferior quality, without flavor, and show up in a wilted, spongy condition on the market.

Where shipping a great distance, as from the Imperial Valley in California, after the season has advanced ten days to two weeks, many of the growers pick on the half slip or break. However, this is a dangerous practice; unless carefully done by experienced pickers disastrous results will follow.

Melons picked while cool and kept cool will hold up far better in shipping than if picked in the heat of the day. After the first few days, pick over the field carefully at least twice a day and you will have but few over-ripe melons. All matured melons, whether shippers or not, should be removed from the vines and taken out of the field.

Throw into the cull pile all melons over-ripe, green, over-sized, under-sized, irregular in shape, all poorly netted melons and any that may be soft or bruised. The sorter should carefully place the good melons, according to the grades and degree of ripeness, in padded packing bins or canvas troughs built so that the packers can reach them easily.

Pack the melons by color as nearly as possible. Crate the riper ones to themselves and ship to nearby markets. Do not put up inferior, soft, over-ripe or green melons under any circumstances, as they rarely bring transportation charges.

In packing the crates should be placed parallel with the bin on a stand with the end farthest away from the packer elevated about six inches. The ends of the crates should be supported so that the slats may be sprung in the middle. Begin at the lower end of the crate by placing three melons lengthwise with the crate across the lower end with the blossom end towards end of crate. Continue packing in rows of three across the crate until there are fifteen melons in bottom layer. The middle and top layers are packed likewise. The standard crate, when filled, should contain forty-five melons, all of which should be packed lengthwise with the crate, and fit snugly, bulging the slats slightly (but not tight enough to bruise), as they always shrink considerably before reaching market. The size and pack should be uniform. When packing is properly done all sides should be equally attractive and symmetrical. When the crate is packed and nailed, lay in a cool place on one side. A crate should never stand on end because of the excessive weight on the lower melons.

Under the most perfect conditions melons vary in size, usually designated as Jumbos, Standards and Ponies, and in order to make a uniform pack, crates to fit the different size melons are necessary. The following sizes are most generally used. All slats being 23 $\frac{1}{2}$ inches in length. Other dimensions before crates made up as follows: Standard ends, 12x12 inches; Pony ends, 11x11 inches; Jumbo flat, 5x14 $\frac{1}{2}$ inches; large Standard flat, 4 $\frac{1}{2}$ x13 $\frac{1}{2}$ inches; regular Standard flat, 4x12 inches. The Standard packs are 45 and 36 melons; Pony packs, 54 and 45; flats, 12 to 15 melons.

In order to have uniform loading and substantial packing and bracing in shipping in car lots, it is necessary to have all slats of one length and that the crates be carefully made. The best crate material is the white pine. Melons packed in a clean, bright, well-made crate, neatly labeled, will bring much better prices on the market than the same grade of melons packed in an unattractive package.

All wagons should be provided with springs. A wide, flat rack to avoid piling one crate on top of another is advisable. Always lay the crates flat. If necessary to stack up, see that one crate is placed squarely upon another to avoid bruising. Cover the load to protect from heat and dust, but elevate the cover to permit the air to circulate under it. Handle the crates carefully, without jarring, always bearing in mind that careless, rough handling will bruise the fruit and the grower is the loser.

NOTICE

There are a number of other Seed Companies and Associations operating here under names similar to the name of our company. In order to avoid any possible mix-up in our mail, please use the enclosed envelope or address all letters and orders to

GARWOOD & WOODSIDE, Rocky Ford, Colo.

ABOUT SEED

Quality and Not Price Should Be the Guide in Buying Seed

One of the most important factors in the production of a good, marketable crop of cantaloupes is GOOD SEED. The soil and all other conditions may be ideal, but with poor or mixed seed, time, labor and profits are lost. Therefore, buy the best seed you can get, regardless of the cost.

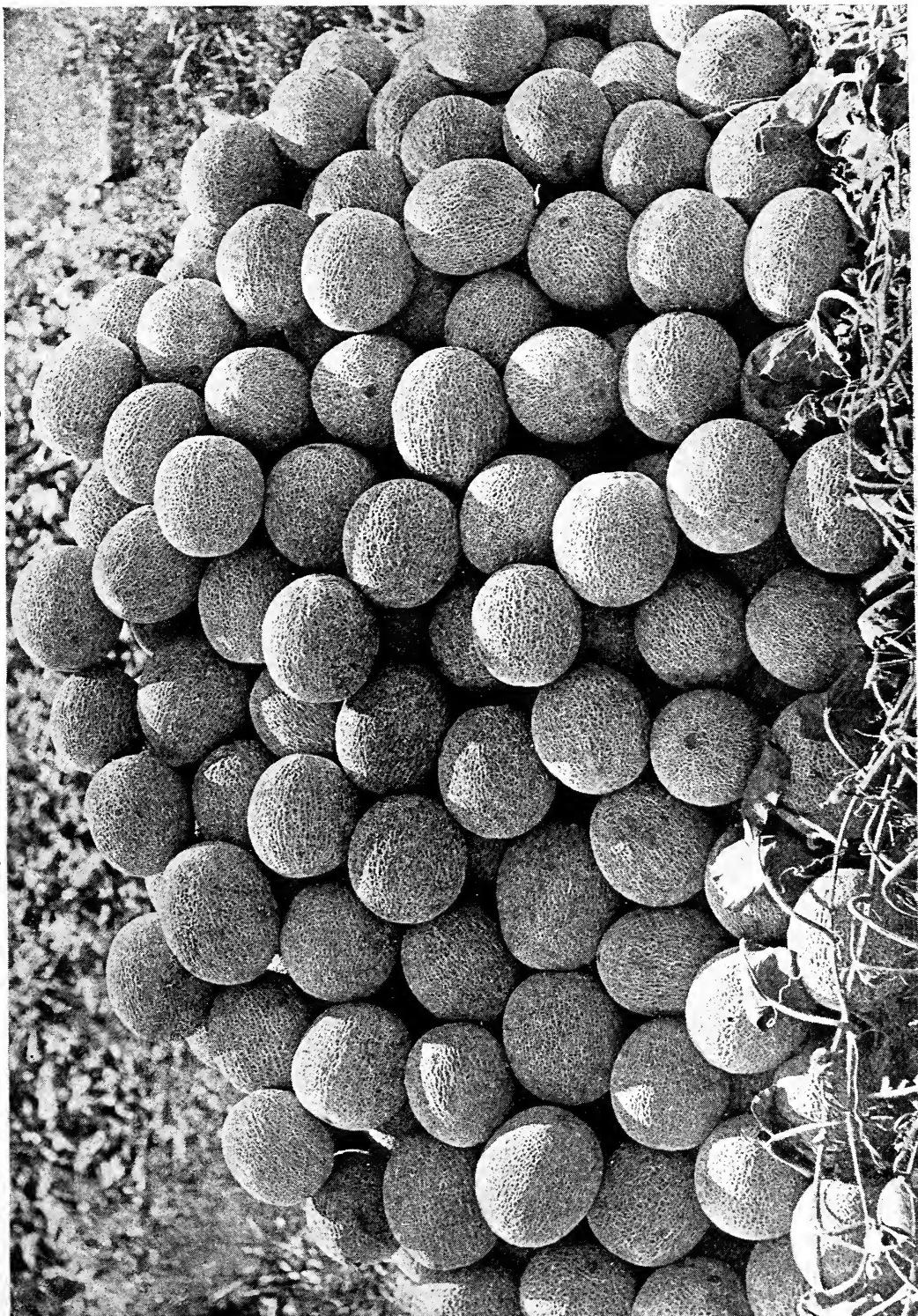
Seed saved from fields grown from carefully selected stock seed is the best. The seed should be harvested from healthy vines during the early part of the season, from fully matured melons of perfect shape, uniform size, heavily netted, thick fleshed, with small seed cavity. Seed so selected cannot be sold at a low price. During the period when seed should be saved cantaloupes generally bring the highest prices on the markets. On an average a standard crate of cantaloupes will cut about a pound of seed. Many melons that will do to ship cannot be saved for seed, for in the best-bred strains and under the best conditions the melons will vary in size, form and density of netting. From the best seed procurable such varieties will be found, but the better the grade the smaller the per cent of irregularities.

The color of the flesh in the different strains will show variations. Therefore, do not expect the green-fleshed varieties to all run green fleshed, nor the salmon-fleshed varieties to all run salmon fleshed. This is not possible where the different strains are grown in the same district.

Many failures or partial failures to produce a good crop of marketable melons are not due to poor seed; the size of the melon, heavy netting, size of the seed cavity and flavor will vary on different classes of soil. A very wet or extremely dry season has a like effect. Cantaloupes planted on newly broken alfalfa, clover or similar sods which has a tendency to make a rank growth of vines generally grow over-size, are not so well netted, the flesh not so firm and the flavor not nearly so good as where grown on suitable soil that does not produce so rank a growth of vines. Our experience has been that the second or third year's sod produces melons more uniform in size, netting and flavor than the newly broken alfalfa land.

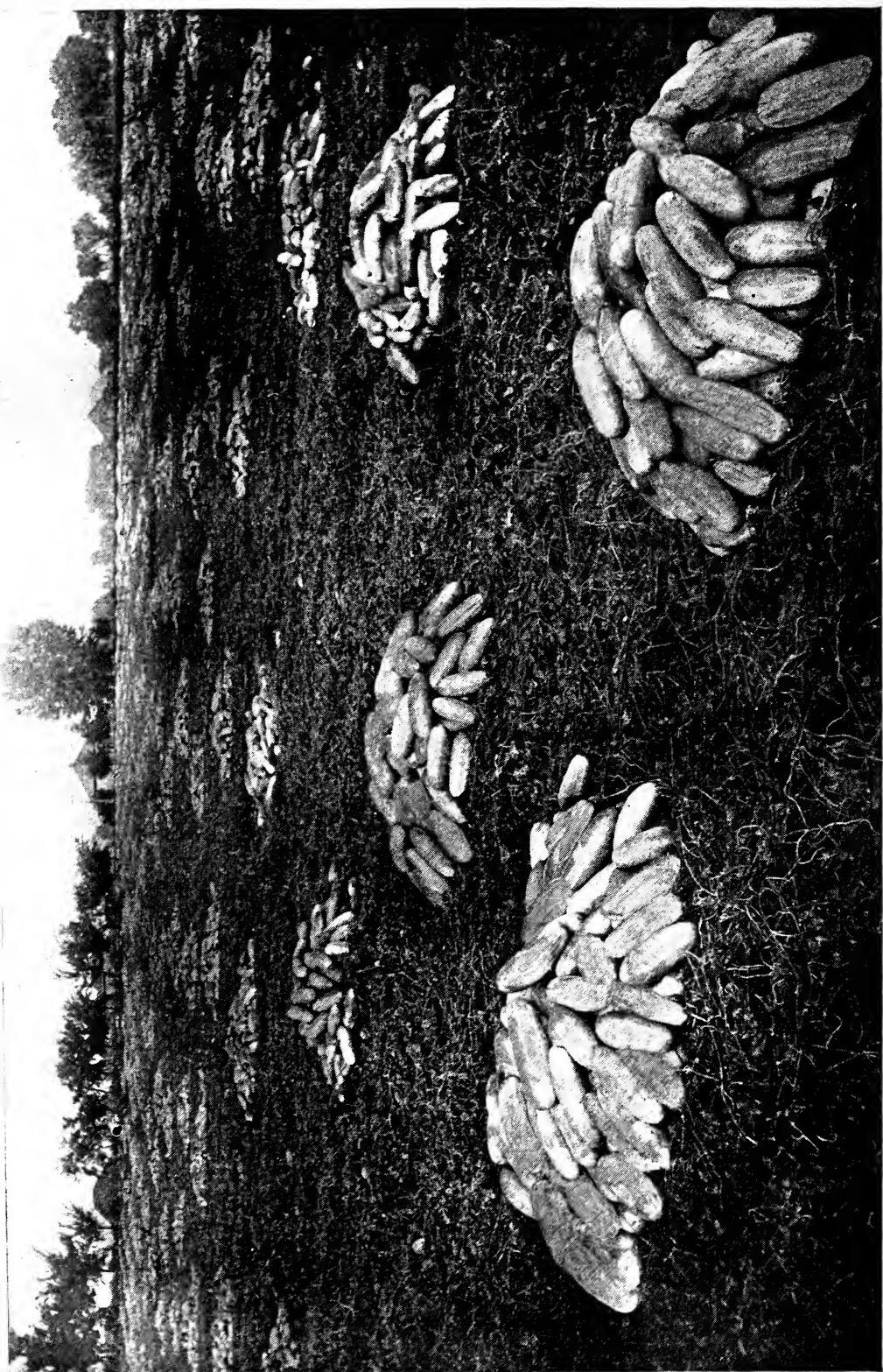
Unfavorable climatic conditions that may either retard or cause an abnormal growth of vines has a marked influence on the size and the quality of the melons. The same may be said of plant diseases, insect pests and poor or improper methods of cultivation. These are some of the conditions that GOOD SEED WILL NOT OVERCOME. Every grower, to make a success, must study these conditions and do his best to overcome them. The first few crates marketed pays the cost of the seed.

We have known of growers buying inferior seed and losing practically their entire crop as the result of their "penny-wise, pound-foolish" policy.



IMPROVED SALMON TINTED CANTALOUPE

We Grow and Sell Direct to the Grower Seed Saved from Cantaloupes Like Shown
Above. WILL IT NOT PAY YOU TO TRY IT?



PARTIAL VIEW—ONE OF OUR SEED FIELDS—KLONDIKE CUCUMBERS. YIELD 750 POUNDS PER ACRE.